

## **Custard**

**Preheat oven to 350 degrees F.**

**Baking time is 30 – 40 minutes**

### **Instructions:**

### **Ingredients:**

1 1/3 cup 2 % milk

1/3 cup powdered milk

1/4 cup sugar

4 eggs beaten

1/2 tsp vanilla

Dash of nutmeg and/or cinnamon

### **Instructions:**

1. Combine first 5 ingredients in a large bowl. Stir well with a wire whisk.
2. Pour into 6-ounce custard cups and place in pan with 1 inch of hot water.
3. Sprinkle with nutmeg and/or cinnamon.
4. Bake at 350 degrees for 30-40 minutes, or until knife comes out clean.
5. Serve warm or chilled.

**Makes 6-1/2 cup servings**

## **Troubleshooting**

Pouring the custard mixture into the custard cups can be messy. To make pouring easier, mix the ingredients in a bowl with a spout, or mix them in a regular bowl and transfer it to a 4-cup glass measuring cup.

Oven temperatures vary, so check the custards for doneness 5 minutes before the end of the recommended cooking time. To test for doneness, insert a clean table knife near the edge of the custard cup. If the blade comes out clean, the custard will be solid all the way through when cooled. And remember, custard continues to cook as it cool. There is sufficient stored heat in the cups to finish the cooking process. Remove the custards from the pan and cool on a rack. However, should you suspect that the custard is overcooked, test them in the centers. If they are as well done at the edges, set the cups in ice water at once to arrest further cooking.

\* Recommend using an oven thermometer regularly to check accuracy of oven dial.